

## SET MENU 2

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Three course 75

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### TO START

ALBACORE TUNA "NOODLES"  
ginger dressing, avocado, puffed wild rice

CLEVEDON COAST BUFFALO MOZZARELLA  
heirloom tomatoes, plums, Olea Estate Picual olive oil

DUCK LIVER PÂTÉ  
rosé jelly, grilled bread

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### MAIN COURSE

CONFIT LINE-CAUGHT FISH  
diamond clams, XO broth, gai lan, enoki

TE MANA LAMB RACK  
olive crust, charred aubergine, courgettes, caramelised yoghurt, pine nuts

VEGAN FLAVOURS OF THE SEA  
kelp, samphire, plankton espuma, turnip cake

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### DESSERT

CHOCOLATE AND PASSION FRUIT BAR  
70% organic chocolate, olive oil ice cream, macadamia nut tuile

MUSCAT POACHED CHERRIES  
white chocolate textures, coconut sorbet

HOUSE MADE ICE CREAMS AND SORBETS  
Today's Chef's selection